



The Farmers Arms Sunday Lunch Menu

Homemade French Onion Soup

Topped with a Stilton Crouton and Served with Warm Bread

£4.00

Pan Seared King Scallops

Bacon and Black Pudding Salad and a Creamy Dijon Sauce

£8.50

Moules Mariniere

Fresh Mussels poached in Garlic White Wine and Parsley Cream with Crusty Bread

£5.50

Ham Hock Terrine

Homemade Piccalilli, grilled Ciabatta Bread and dressed Salad

£5.00

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Roast Rib of Local Cotswold Beef

Served with Roasted Potatoes in Goose Fat, Homemade Yorkshire Pudding and Traditionally Homemade Rich Gravy

£9.75

Roast Loin of Gloucester Old Spot Pork

Served with Roasted Potatoes in Goose Fat, Crackling and Traditionally Homemade Rich Gravy

£9.25

Roast Leg of Local Cotswold Lamb

Served with Roasted Potatoes in Goose Fat, Mint Sauce and Traditionally Homemade Rich Gravy

£9.50

Whole Oven Baked Lemon Sole

Baked in a Citrus, Lemon Parsley Butter with Prawns, New Potatoes and Either Seasonal Vegetables or Dressed Salad

£10.50

Oven Baked Brie and Mediterranean Vegetables Filo Parcel

Presented on a bed of Creamed leeks with a Roasted Tomato and Basil Sauce and Aged Balsamic

£8.95

All Main Courses are served with Freshly Cooked Seasonal Vegetables

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A Selection of Fresh Homemade Desserts can be selected from the Daily Board

The Full Farmers Arms Bar, A la Carte and Grill Menu are also available every Sunday